

Traditional English Afternoon Tea

£ 42.00

Tea or coffee of your choice, Finger sandwiches,
Scones, Clotted cream, Preserves, Seasonal cake,
Flute of Rosè Prosecco

(we do recommend to order in advance - 30 mins of preparations are required)

Teas and Infusions

£ 5.50

Coffees

Caffè Latte
Filter and Decaffeinated
Americano
Espresso and Decaffeinated
Hot Chocolate
Cappuccino

£ 7.50
£ 7.00
£ 8.00
£ 5.50
£ 7.00
£ 7.50

Water & Soft Drinks

Blenheim water still/sparkling (75cl.)
Coke, Coke Zero, Fanta
Fever Tree Tonic Water, Soda Water
Fever Tree Lemonade

£ 4.00
£ 5.50
£ 5.00
£ 5.00

Fruit Juices

Pear, Pineapple, Apple, Peach or Apricot
Freshly Squeezed Fruit Orange or Grapefruit

£ 5.50
£ 6.50

Signature Cocktails

Aperol Spritz (Prosecco, Aperol, Soda water)
Pimm's Cocktail (Pimm's, lemonade, fruits and citrus)
Americano (Campari, Martini Red, Soda water)
Negroni (Gin, Campari, Martini Red)
Martini Cocktail (Gin, Martini Dry)
Espresso Martini (Vodka, Kahlua, Espresso Shot, Baileys)
Whiskey or Amaretto Sour (Whiskey or Amaretto, white
egg, sugar and lemon juice)

£ 13.00
£ 13.50
£ 15.00
£ 16.00
£ 18.00
£ 19.00
£ 21.00

White Wines and Prosecco

S.D.H. Wine Verdeca "Felline" - Puglia
Pinot Grigio "Savian" Organic - Veneto
Minutolo "Polvanera" Organic Wine - Puglia

	Glass (175ml)	Bottle
S.D.H. Wine Verdeca "Felline" - Puglia	£ 12.00	£ 38.00
Pinot Grigio "Savian" Organic - Veneto	£	£ 41.00
Minutolo "Polvanera" Organic Wine - Puglia	£	£ 48.00

Prosecco della Casa
Prosecco "Il Gregoletto" Valdobbiadene

	Glass (175ml)	Bottle
Prosecco della Casa	£ 9.00	
Prosecco "Il Gregoletto" Valdobbiadene		£ 42.00

Red and Rose Wines

S.D.H. Wine Merlot "Torresella" - Veneto
Negramaro "Felline" Pietraluna - Puglia
Anarkos "Felline" - Puglia
Primitivo Dry "Le Vigne di Sammarco" - Puglia
Sussumaniello "Cantine Felline" - Puglia
Primitivo di Manduria Sweet "Pietra Pura" - Pu-
glia
Rosato Pinot Grigio Rosè "Torresella" - Veneto

	Glass (175ml)	Bottle
S.D.H. Wine Merlot "Torresella" - Veneto	£ 12.00	£ 32.00
Negramaro "Felline" Pietraluna - Puglia		£ 36.00
Anarkos "Felline" - Puglia		£ 38.00
Primitivo Dry "Le Vigne di Sammarco" - Puglia		£ 41.00
Sussumaniello "Cantine Felline" - Puglia		£ 46.00
Primitivo di Manduria Sweet "Pietra Pura" - Pu- glia	ml 500	£ 72.00
Rosato Pinot Grigio Rosè "Torresella" - Veneto	£ 12.00	£ 38.00

Bottled Beers

Birra Artigianale - Craft beer
Peroni

Birra Artigianale - Craft beer	ml 275	£ 6.50
Peroni	ml 330	£ 8.00

Champagnes

Louis Roederer "Collection 243"
Louis Roederer "Collection 243"
Palmer's & Co. Blanc de Blancs
Bollinger Special Cuvee
Krug Grande Cuvee Brut
Louis Roederer Crystal Brut 2014
Dom Perignon Vintage Rose 2004/2005

Louis Roederer "Collection 243"	ml 375	£ 62.00
Louis Roederer "Collection 243"	ml 750	£ 102.00
Palmer's & Co. Blanc de Blancs	ml 750	£ 182.00
Bollinger Special Cuvee	ml 750	£ 239.00
Krug Grande Cuvee Brut	ml 750	£ 519.00
Louis Roederer Crystal Brut 2014	Ml 750	£ 649.00
Dom Perignon Vintage Rose 2004/2005	ml 750	£ 750.00

All spirits are served in measure of 5cl.

Liqueurs

Baileys	£ 6.00
Limoncello	£ 7.00
Amaretto Disaronno	£ 8.00

Vodka

Stolichnaya	£ 8.00
Beluga	£ 9.50
Grey Goose	£ 11.00
Belvedere	£ 12.00

Gin

Mare	£ 12.00
Tanqueray No. TEN	£ 15.00
Monkey 47	£ 18.00
William Chase Elegant Crisp	£ 19.00

Rum

Dictator 12y	£ 13.00
Zacapa Centenario	£ 18.00

Cognac

Hennessy VS	£ 14.00
Hine Antique Cognac	£ 18.00
Hennessy X.O.	£ 24.00

Whisky

Jack Daniel's	£ 11.00
Johnnie Walker Black Label 12y	£ 13.00
Talisker 10y	£ 13.00
Glenfiddich 12y	£ 15.00
Macallan 12y	£ 16.00
Lagavulin 16y	£ 18.00
Glenmorangie Signet	£ 26.00

Starters & Salad

Italian bruschetta with cherry tomatoes, olive oil and salt (comes in 2)	£ 9.00
Italian tagliere with cured meats and cheeses served with olives and taralli (serves 1)	£ 18.00
Caprese (Italian buffalo mozzarella, tomato and basil)	£ 16.00
Mixed salad with green salad, cherry tomatoes, cucumber and carrots	£ 11.00
Caesar salad with green salad, grilled chicken, croutons, parmesan cheese and Caesar sauce	£ 16.00
Parma Ham and Buffalo mozzarella plate	£ 19.00

Mains

Soup of the day	£ 12.00
Pasta alla Bolognese	£ 16.00
Orecchiette alla Crudaiola (cherry tomato, olive oil, basil and cacioricotta cheese)	£ 18.00
Carbonara (with Guanciale and Pecorino Romano)	£ 24.00
Smoked Scottish Salmon, Avocado & Green Salad	£ 26.00
Club Sandwich with Chicken, bacon, eggs & french fries	£ 28.00
Club Sandwich with Smoked Salmon, Prawns and french fries	£ 30.00

Desserts

Pistachios ice cream with Italian Extra Virgin Olive Oil	£ 9.50
Tortino with heart's dark chocolate and Vanilla ice cream	£ 12.00
Strawberry Cheesecake	£ 14.00

Please speak to our staff about the ingredients in your meal, when making your order.

Thank you.